

Vietti



Barolo Rocche 2004

Designation: Estate-Bottled, Single-Vineyard Barolo DOCG

Region: Barolo, Piedmont

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from the 45 year old vineyards in Rocche of Castiglione, that are cultivated with 4,600 plants per hectare with yields of 22 hl/ha (1.1 ton / acre). After harvest and gentle pressing, alcoholic fermentation takes place over 2 weeks in stainless steel tanks at 30-32°C (86-90°F), with frequent pumping of the wine over grape skins for flavor and color extraction. This wine is always pleasant and long-lived. It's one of Vietti's most traditional products.

Aging: Following malolactic fermentation, the wine is aged in Slovenian oak casks for 28 months, then transferred into stainless steel tanks for 6 months rest, before bottling. Unfiltered.

Description: Ruby red in color. Complex and full-bodied with intense aromas of dried roses, liquorice, spice and truffles. Elegant with strong, yet balanced tannins.

Food Pairings: Hearty foods such as stews, game, red meats and sharp cheeses

Alcohol: 14.8% Alc. by vol.

Total Acidity: 5.7 g/l

Bottles: 3,840

